

	PA Preferred Culinary Connection , January 6 - 13, 2024
	SCHEDULE
	6-Jan
Time	Saturday - Beef & Veal Day
10:00 AM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
11:00 AM	Chef Instructor Mike Ditchfield and Students from the Pennsylvania College of Technology, Williamsport, PA: <i>Sautéed Sweetbreads and Hungarian Veal Goulash</i>
12:00 PM	Rob Wood, Executive Chef, Jon Bon Jovi Soul Kitchen, Community Restaurant: <i>Philly Cheesesteak Stuffed Portobello Mushroom Caps</i>
1:00 PM	Thermador Chefs Challenge - "Iron Chef" Style Cook-Off with local Chefs and Media personalities
2:00 PM	John Moeller, Owner, Greenfield Restaurant & Bar and Author of "Dining at the White House—From the President's Table to Yours": <i>Sauteed Veal Medallion with Stoll & Wolfe PA Rye Whiskey Mushroom Cream Sauce</i>
3:00 PM	Josh Short, Corporate Executive Chef, Harvest Seasonal Grill and Wine Bar, PA: <i>Braised Beef Short Ribs</i>
4:00 PM	Ben Horning, Executive Chef and David Graham, Director of Marketing, Tröegs Brewing Company, Hershey, PA: <i>Beef Bacon with Garlic Hummus</i>
5:00 PM	Chef Reuben Asaram , Owner of Pop Up with Chef Reuben, Philadelphia, PA: <i>Reuby Con Carne</i>
6:00 PM	Maple Production Demonstration by the PA Maple Syrup Producers
	7-Jan
	Sunday - Vegetable Day
11:00 AM	Maple Production Demonstration by the PA Maple Syrup Producers
12:00 PM	Walter David Figueroa, Executive Chef, Englewood Brewing Company, Hershey, PA: <i>Tri Color Roasted Beets Salad with Crispy Goat Cheese</i>
1:00 PM	Chris Scott, Finalist on Season 15 of Bravo's Top Chef, Author of Homage, Competitor on OWN's The Great Soul Food Cook Off and Judge on Beat Bobby Flay, Bobby Flay's Triple Thread and more on the Food Network: <i>Black Eyed Pea Scrapple and Carrot Risotto</i>
2:00 PM	Alisha Howell Summa, Owner, Lynn Sandy's Bakery, Scranton, PA: <i>Focaccia</i>
3:00 PM	Chris Scott, Finalist on Season 15 of Bravo's Top Chef, Author of Homage, Competitor on OWN's The Great Soul Food Cook Off and Judge on Beat Bobby Flay, Bobby Flay's Triple Thread and more on the Food Network: <i>Caraway and Rye Dumplings, Blackened Oyster Mushrooms and Boiled Peanut Potlikker</i>
4:00 PM	Chef Instructor Mike Dinan and Students from the Pennsylvania College of Technology, Williamsport, PA: <i>Vegetarian Chili with Roasted Poblano Cornbread</i>
5:00 PM	School Cooking Challenge with Students from the Pennsylvania College of Technology, Williamsport, PA
6:00 PM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
	8-Jan
	Monday - The GIANT Company Day
10:00 AM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
11:00 AM	Joni Rampolla, MBA, RDN, LDN and Shanna Shultz, RD, LDN, Registered Dietitians, The GIANT Company: <i>Sweet Potato Pancakes with Pumpkin-Cranberry Granola</i>
12:00 PM	Barry Crumlich, Executive Chef, the Pennsylvania Governor's Residence and The First Lady of Pennsylvania, Mrs. Lori Shapiro, Harrisburg, PA: <i>Butternut Cheese Pie with Everything Kale Salad</i>
1:00 PM	The GIANT Battle of the PA Sports Teams: Keith Rudolf, Team Chef, The Philadelphia Phillies and Will Shaw, Chef de Cuisine, Stacks at the Hershey Lodge, home of the Hershey Bears
2:00 PM	Jena Wood, MS, RD, LDN and Crystal Joiner, MS, RD, LDN, Registered Dietitians, The GIANT Company: <i>Pretzel-Crusted Chicken Strips with Butternut Squash and Carrot Fries</i>
3:00 PM	Shanna Shultz, RD, LDN, Registered Dietitian, The GIANT Company: <i>Oatmeal Chocolate Chunk Cookies & Cherry Moon Milk</i>

4:00 PM	Jena Wood, MS, RD, LDN, Registered Dietitian, The GIANT Company: <i>Mushroom Soup with Pesto</i>
5:00 PM	Chef Instructor Mike Dinan and Students from the Pennsylvania College of Technology, Williamsport, PA: <i>Korean Sticky Chicken with Cabbage Stir Fry</i>
6:00 PM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
	9-Jan
	Tuesday - Potato Day
11:00 AM	Maple Production Demonstration by the PA Maple Syrup Producers
12:00 PM	Ben Billingham, Sous Chef, The Mill in Hershey, Hershey, PA: <i>Loaded Baked Potato Casserole and Roasted Fingerlings</i>
1:00 PM	Jennifer Zavala, Chef-Owner, Juana Tamale, Philadelphia, Contestant on Bravo TV's Top Chef, Co-Host of the 86ers podcast: <i>Potato and Chorizo Tacos</i>
2:00 PM	Matt Berger and Rob Strickler, Chefs, C&J Catering at the Farm Show Complex, Harrisburg, PA: <i>Mrs. P's Pierogies and Potato Pave</i>
3:00 PM	Aaron Fowler, Executive Sous Chef, Canopy by Hilton Philadelphia Center City, Philadelphia, PA: <i>Potato & Bean Soup</i>
4:00 PM	Chef Instructor Claire Dacko and Students from Dauphin County Technical School, Harrisburg, PA: <i>Potato Boxty with Smoked Trout Salad</i>
5:00 PM	School Cooking Challenge with Students from the Dauphin County Technical School, Harrisburg, PA
6:00 PM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
	10-Jan
	Wednesday - Mushroom Day
11:00 AM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
12:00 PM	Christa Barfield, Owner, Viva Leaf Tea & FarmerJawn Greenhouse, Philadelphia, PA: <i>Lion's Mane Mushroom "Steaks" and Purple Potatoes</i>
1:00 PM	The Best Blended Burger Kids Showdown
2:00 PM	David Santucci and Heather Santucci, Giorgio Fresh, Avondale PA: <i>Creamy Mushroom Spaghetti Squash</i>
3:00 PM	Jay Varga, Executive Chef, The JDK Group Catering & Events: <i>Marsala Mushrooms</i>
4:00 PM	Kevin Tucker, Chef, Mountain Laurel Catering, Harrisburg, PA and William Pedilla Brown, Mushroom Grower, Mycosymbiotics, New Cumberland, PA: <i>Vegetarian Mushroom Soup</i>
5:00 PM	Chef Instructor Autumn Patti and Students from HACC, Central Pennsylvania's Community College, Harrisburg, PA: <i>Portabella Lasagna</i>
6:00 PM	Maple Production Demonstration by the PA Maple Syrup Producers
	11-Jan
	Thursday - Military Appreciation Day featuring Homegrown By Heroes
11:00 AM	Maple Production Demonstration by the PA Maple Syrup Producers
12:00 PM	TSgs Tyler Russo, United States Air Force: <i>Pan Seared Lamb Chops</i>
1:00 PM	Army vs. Navy Cook-Off
2:00 PM	Felicia Juarez, CS1, United States Coast Guard: <i>Green Pozole</i>
3:00 PM	Sarah Server, CS1, United States Navy: <i>Stewed Rabbit Loin with Spiced Gravy, Mashed Potatoes and Glazed Carrots</i>
4:00 PM	Master Sergeant Shanna Berkheimer and Master Sargent Jacob Ferger, Pennsylvania Air National Guard: <i>Chicken Bruschetta with Pasta and Challah French Toast with Bacon</i>
5:00 PM	School Cooking Challenge with Students from HACC, Central Pennsylvania's Community College, Harrisburg, PA
6:00 PM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
	12-Jan

	Friday - Pork Day
11:00 PM	Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
12:00 PM	Bryan Sanders, Chef-Owner, Mellie Bellies Southern Barbecue, Harrisburg, PA: <i>Sticky BBQ Ribs with Candied Sweet Potato Puree, Spicy Country Collards and Bacon Nuggets</i>
1:00 PM	The Best Pork Belly Competition
2:00 PM	Cromwell Palicte, Corporate Chef, The Restaurant Store, Camp Hill: <i>Soy Sauce-Braised Boneless Pork Butt with Shiitake Mushrooms</i>
3:00 PM	Ben Beaver, Executive Chef, Ever Grain Brewing Co., Camp Hill, PA: <i>Mustard BBQ Glazed Pork Loin, Smoked Grits, and Apple Salad</i>
4:00 PM	Chef Instructor Bobby Miller and Students from Cumberland Perry Area Career & Technical Center, Mechanicsburg, PA: <i>PA Dutch Ham Pot Pie</i>
5:00 PM	School Cooking Challenge with Students from Cumberland Perry Area Career & Technical Center, Mechanicsburg, PA
6:00 PM	Maple Production Demonstration by the PA Maple Syrup Producers
	13-Jan
	Saturday - Dairy Day
10:00 AM	Kaiden (Kai) Reynolds, Special Events and Catering Chef, Philabundance, Philadelphia, PA: <i>Roasted Cauliflower and Smoked Gouda Mac and Cheese</i>
11:00 AM	Amy Hyers, Sous Chef, Di Bruno Brothers Rittenhouse Square, Philadelphia: <i>Roasted Beets with Whipped Rosemary Goat Cheese</i>
12:00 PM	Scott Calhoun, Chef-Owner, Ember & Ash, Philadelphia and Ben Wenk, Owner, Ploughman Cider & Three Springs Fruit Farm, Adam's County: <i>Bubble and Squeak</i>
1:00 PM	Undeniably Dairy Milkshake Contest presented by the American Dairy Association North East
2:00 PM	Sue Miller, Owner, Birchrun Hills Farm, Chester Springs: <i>The Perfect PA Charcuterie Board</i>
3:00 PM	Amber Denmon, MS, RDN, LDN, and April Miller, MA, RDN, Penn State Extension Educators: <i>Cinnamon Pancakes with Whipped Ricotta and Warm Berry Sauce</i>
4:00 PM	Hayley and Stephanie Painter, Co-Owners and Co-CEOs, Painterland Sisters Organic Skyr Yogurt, Westfield, PA: <i>Cranberry Orange and White Chocolate Muffins</i>